

THE INVENTION CLAIMED IS:

1. An edible ice cream cone, said cone having a top that is open and a bottom that is closed, said cone having a composition that is a transparent and/or translucent edible glass.
2. The edible ice cream cone of claim 1 wherein said edible glass is formed from a high-boiled composition including sucrose and glucose syrup.
3. The edible ice cream cone of claim 1 wherein said edible glass is formed from a high-boiled maltitol syrup.
4. The edible ice cream cone of claim 1 wherein said edible glass is formed from a high-boiled isomalt.
5. The edible ice cream cone of claim 1 wherein said edible glass is formed from a high-boiled modified isomalt.
6. The edible ice cream cone of claim 1 wherein said composition includes at least one colorant.
7. The edible ice cream cone of claim 6 wherein said colorant is uniformly distributed throughout said cone.

8. The edible ice cream cone of claim 6 wherein said colorant is non-uniformly distributed throughout said cone.

9. The edible ice cream cone of claim 1 wherein said composition includes at least one flavorant.

10. The ice cream cone of claim 1 in which said top is substantially circular.

11. The process of forming an edible ice cream cone having a composition that is a transparent and/or translucent edible glass, comprising:

preparing a high-boiled composition selected from the group consisting of sucrose and glucose syrup, maltitol syrup, isomalt, and a modified isomalt;

forming the high-boiled composition into at least one circular disk; and

while said circular disk is still pliable wrapping said circular disk around a conical mandrel to form a cone.

12. The process of forming an edible ice cream cone having a composition that is a transparent and/or translucent edible glass, comprising:

forming a high-boiled, extrudable composition selected from the group consisting of sucrose and glucose syrup, maltitol syrup, isomalt, and a modified isomalt in an

extruder; and

feeding the high-boiled, extrudable composition to a mold to form at least one ice cream cone.

13. The process of forming an edible ice cream cone having a composition that is a transparent and/or translucent edible glass, comprising:

forming a high-boiled, extrudable composition selected from the group consisting of sucrose and glucose syrup, maltitol syrup, isomalt, and a modified isomalt in an extruder;

passing the high-boiled, extrudable composition through a die to form a sheet or strand;

grinding or chopping said sheet or strand to form a powder or pellets;

feeding said powder or pellets to an injection molding extruder;

processing the powder or pellets in said extruder at a temperature that forms an extrudable mass; and

injecting the extrudable mass into a mold to form at least one ice cream cone.

14. The process of forming an edible ice cream cone having a composition that is a transparent and/or translucent edible glass, comprising:

forming a high-boiled composition selected from the

group consisting of sucrose and glucose syrup, maltitol syrup, isomalt, and a modified isomalt;

forming the high-boiled composition into a circular disk;

cooling said circular disk to ambient temperature to form a rigid circular disk;

heating said rigid circular disk to a temperature where said disk becomes pliable; and

wrapping said pliable, circular disk around a conical mandrel to form a cone.

15. A transparent and/or translucent edible ice cream cone precursor comprising a rigid disk of a high-boiled composition selected from the group consisting of sucrose and glucose syrup, maltitol syrup, isomalt, and a modified isomalt.

16. The ice cream cone precursor of claim 15 wherein said disk has a diameter of between about six and about twelve inches.

17. The ice cream cone precursor of claim 15 wherein said disk has a thickness of between about one and about five millimeters.